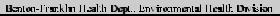
Preparing Iced Tea

Iced tea is considered a high risk food item because it has caused several illness. outbreaks. Tea leaves contaminated with bacteria and improper handling of iced tea caused these outbreaks. As a result, care must be taken when preparing and storing iced tea.





Before Preparing Iced Tea:

All iced tea equipment and utensils must be cleaned and sanitized to prevent bacterial growth. First, disassemble equipment, including the dispensing valve, and clean. Next, sanitize equipment with 1 teaspoon of bleach per gallon of cool water or use 170°F water for heat sanitizing. Cleaning and sanitizing must be done daily.

To Prepare Iced Tea:

- Brew tea using hot water (at least 195°F), then
- Place hot brewed tea in a refrigerator to cool.

Iced Tea Safety Tips:

- Prepare only as much tea as needed for a few hours service.
- **Refrigerated tea** can be used for up to 72 hours safely.
- Tea stored without refrigeration must be discarded after 8 hours.

Sun brewed tea is unsafe and may not be served to the public.





















